EXAMPLE 22

A non-tacky sugarless chewing gum having reduced calorie content, in accordance with the present invention, is prepared as described below from the following ingredients.

Ingredients	Parts by Weight
Gum base (as described in Example 10)	24
Lecithin	3.5
$CaCO_3$	38
Peppermint oil	1.5
Water	6
Mannitol	5
Sorbitol	22

The gum base is melted (temperature 270° F.) and placed in a standard dough mixer kettle equipped with sigma blades and cooled to 180° F. Lecithin and calcium carbonate are added and mixed for one minute; peppermint oil and water are then added and mixed for two minutes. The water is added to control air entrapment and resultant cud swelling. The gum is discharged from the kettle and is rolled, scored and cut into 3 g sticks or cubes.

The resulting chewing gum product containing 27% sugar alcohols is found to be non-tacky and have a pleasant sweet taste and good bubble blowing properties while having a calorie content of only about 3 calories per piece as opposed to conventional sugarless containing chewing gum containing 63.4% sorbitol which also has a pleasant sweet taste but contains 7.6 calories per piece. Thus, the sugarless chewing gum of the invention contains only 39% of the calorie content of conventional sugar gum or a 61% reduction.

EXAMPLE 23

A non-tacky bubble gum having the following composition is prepared as described below.

Ingredient	Parts by Weight of the Chewing Gum
Gum Base (as described in Example 11)	22
Sugar pulverized	52
Corn syrup 43° Be	23
Flavor	1
Emulsifiers	1.5
Color	0.05

The gum base is melted in a kettle at 150° F. and a small portion (10–15%) of the pulverized sugar and the corn syrup are added with mixing over a 5 minute period. Thereafter, the remaining ingredients are added according to conventional chewing gum making practice to form a non-tacky chewing gum in accordance with the invention which has excellent softness and shelf-life.

EXAMPLE 24

A non-tacky bubble gum having the following composition is prepared as described below.

Ingredient	Parts by Weight of the Chewing Gum
Gum Base (as described in Example 9)	22
Sugar pulverized	52
Corn syrup 43° Be	23
Flavor	1
Emulsifiers	1.5
Color	0.05

The gum base is melted in a kettle at 150° F. and a small portion (10–15%) of the pulverized sugar and the corn syrup are added with mixing over a 5 minute period. Thereafter, the remaining ingredients are added according to conventional chewing gum making practice to form a non-tacky chewing gum in accordance with the invention which has excellent softness and shelf-life.

EXAMPLE 25

A non-tacky bubble gum having the following composition is prepared as described below.

Ingredient	Parts by Weight of the Chewing Gum
Gum Base (as described in Example 12)	22
Sugar pulverized	52
Corn syrup 43° Be	23
Flavor	1
Emulsifiers	1.5
Color	0.05

The gum base is melted in a kettle at 150° F. and a small portion (10–15%) of the pulverized sugar and the corn syrup are added with mixing over a 5 minute period. Thereafter, the remaining ingredients are added according to conventional chewing gum making practice to form a non-tacky chewing gum in accordance with the invention which has excellent softness and shelf-life.

EXAMPLE 26

A non-tacky bubble gum having the following composition is prepared as described below.

Ingredient	Parts by Weight of the Chewing Gum
Gum Base (as described in Example 13)	22
Sugar pulverized	52
Corn syrup 43° Be	23
Flavor	1
Emulsifiers	1.5
Color	0.05

The gum base is melted in a kettle at 150° F. and a small portion (10–15%) of the pulverized sugar and the corn syrup are added with mixing over a 5 minute period. Thereafter, the remaining ingredients are added according to conventional chewing gum making practice to form a non-tacky chewing gum in accordance with the invention which has excellent softness and shelf-life.

While there have been described what are presently believed to be the preferred embodiments of the invention, those skilled in the art will realize that changes and modifications may be made thereto without departing